



Cheesy 3-Meat Meatloaf

This flavourful meatloaf is incredibly moist and tender. And it's even more delicious with Stefano's Bacon Jam.

INGREDIENTS

Oil, for greasing loaf pan
1/3 cup stout beer
3/4 cup quick cooking oats
2 tbsp. butter
1 small onion, finely chopped
2 garlic cloves, finely chopped
1 pound ground beef
1/2 pound ground veal
1/2 pound ground pork
Salt and freshly ground pepper, to taste
2 eggs
6 tbsp. grated Parmesan cheese
1/4 cup parsley, chopped
1 tbsp. Worcestershire sauce
2 tbsp. grainy mustard
2 tbsp. brown sugar
1 cup to 1 1/2 cup medium-aged cheddar cheese
Stefano's Bacon Jam, for serving (optional)

PREPARATION

Preheat oven to 375 degrees F.

Lightly oil a loaf pan. Line with parchment paper so there is a 2-inch to 3-inch overhang. (This will help to lift the cooked meatloaf out of pan.)

Soak oats in stout beer for 5 to 7 minutes. Set aside.

Heat fry pan over medium heat. Add butter. When butter melts, add onions and garlic and cook until soft but no color, about 5 minutes. Cool and set aside.

Add ground beef, veal and pork, salt and pepper, soaked oats and beer, eggs, Parmesan cheese, parsley, Worcestershire sauce, grainy mustard and brown sugar to a large bowl. With your hands, mix until combined.

Add meat mixture to prepared loaf pan, mounding and shaping like a loaf of bread. Sprinkle with cheddar cheese. Put pan on baking sheet. Bake until shrinks away from sides, firm to the touch and cooked through, about 50 minutes. Let rest for 15 minutes. Slice and serve with Stefano's Bacon Jam, if desired.

Yield: 6 to 8 servings.